

144 G. CLAIMS

145 What is claimed is:

146 1. a unique composition of matter, the composition comprising:

147 water, the water representing 30 percent to 80 percent of the composition by weight;

148 lipid;

149 insoluble dietary fiber gel for calorie reduced foods, the insoluble dietary fiber gel

150 representing 0.3 percent to 20 percent of the composition by weight;

151 the composition being emulsified.

152 2. a unique composition of matter according to claim 1 wherein the lipid comprises high omega

153 three oil and the high omega three oil represents 1 percent to 50 percent of the composition by

154 weight.

155 3. a unique composition of matter according to claim 1 wherein the lipid comprises pure omega

156 three fatty acid and the pure omega three fatty acid represents 1 percent to 30 percent of the

157 composition by weight.

158 4. a unique composition of matter according to claim 1 wherein the lipid comprises a combination

159 of high omega three oil and pure omega three fatty acid such that the total omega three fatty acid

160 present in the combination represents 1 percent to 30 percent of the composition by weight.

161 5. a unique composition of matter according to claim 1 wherein the lipid comprises medium chain

162 triglyceride and the medium chain triglyceride represents 1 percent to 50 percent of the composition

163 by weight.

164 6. a unique composition of matter according to claim 1 further comprising fagopyritrol, wherein the

165 fagopyritrol represents 0.25 percent to 20 percent of the composition by weight.

166 7. a unique composition of matter according to claim 1 further comprising lycopene, wherein the

167 lycopene represents 0.25 percent to 20 percent of the composition by weight.

168 8. a unique composition of matter according to claim 1 further comprising polyphenolic  
169 antioxidants of vegetable origin, wherein the polyphenolic antioxidants represent 0.25 percent to 20  
170 percent of the composition by weight.

171 9. a unique composition of matter according to claim 1 further comprising luteine, wherein the  
172 luteine represents 0.25 percent to 20 percent of the composition by weight.

173 10. a unique composition of matter according to claim 1 further comprising beta carotene, wherein  
174 the beta carotene represents 0.25 percent to 20 percent of the composition by weight.

175 11. a unique composition of matter according to claim 1 further comprising calcium estearate,  
176 wherein the calcium estearate represents 0.25 percent to 20 percent of the composition by weight.

177 12. a unique composition of matter according to claim 1 further comprising vitamin E, wherein the  
178 vitamin E represents 0.25 percent to 20 percent of the composition by weight.

179 13. a unique composition of matter according to claim 1 further comprising a bioflavonoid, wherein  
180 the bioflavonoid represents 0.25 percent to 20 percent of the composition by weight.

181 14. a unique composition of matter, the composition comprising:  
182 water, the water representing 30 percent to 80 percent of the composition by weight;  
183 lipid;  
184 cellulose hydrolyzed insoluble dietary fiber gel for calorie reduced foods, the dietary fiber gel  
185 representing 0.3 percent to 20 percent of the composition by weight;  
186 the composition being emulsified.

187 15. a unique composition of matter according to claim 14 wherein the lipid comprises high omega  
188 three oil and the high omega three oil represents 1 percent to 50 percent of the composition by  
189 weight.

190 16. a unique composition of matter according to claim 14 wherein the lipid comprises pure omega  
191 three fatty acid and the pure omega three fatty acid represents 1 percent to 30 percent of the  
192 composition by weight.

193 17. a unique composition of matter according to claim 14 wherein the lipid comprises a combination  
194 of high omega three oil and pure omega three fatty acid such that the total omega three fatty acid  
195 present in the combination represents 1 percent to 30 percent of the composition by weight.

196 18. a unique composition of matter according to claim 14 wherein the lipid comprises medium chain  
197 triglyceride and the medium chain triglyceride represents 1 percent to 50 percent of the composition  
198 by weight.

199 19. a unique composition of matter according to claim 14 further comprising fagopyritrol, wherein  
200 the fagopyritrol represents 0.25 percent to 20 percent of the composition by weight.

201 20. a unique composition of matter according to claim 14 further comprising lycopene, wherein the  
202 lycopene represents 0.25 percent to 20 percent of the composition by weight.

203 21. a unique composition of matter according to claim 14 further comprising polyphenolic  
204 antioxidants of vegetable origin, wherein the polyphenolic antioxidants represent 0.25 percent to 20  
205 percent of the composition by weight.

206 22. a unique composition of matter according to claim 14 further comprising luteine, wherein the  
207 luteine represents 0.25 percent to 20 percent of the composition by weight.

208 23. a unique composition of matter according to claim 14 further comprising beta carotene, wherein  
209 the beta carotene represents 0.25 percent to 20 percent of the composition by weight.

210 24. a unique composition of matter according to claim 14 further comprising calcium estearate,  
211 wherein the calcium estearate represents 0.25 percent to 20 percent of the composition by weight.

212 25. a unique composition of matter according to claim 14 further comprising vitamin E, wherein the  
213 vitamin E represents 0.25 percent to 20 percent of the composition by weight.

214 26. a unique composition of matter according to claim 14 further comprising a bioflavonoid,  
215 wherein the bioflavonoid represents 0.25 percent to 20 percent of the composition by weight.

216 27. a method of producing emulsified liquid shortening compositions comprising insoluble dietary  
217 fiber gel, water and lipid, the method comprising the steps:

218 a. providing water, lipid, and insoluble dietary fiber gel for calorie reduced foods;  
219 b. combining the water, the lipid and the insoluble dietary fiber gel for calorie reduced foods;  
220 c. mixing the water, the lipid and the insoluble dietary fiber gel for calorie reduced foods to  
221 create a mixture;  
222 d. subjecting the mixture to high shear micro-particulation.

223 28. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
224 water and lipid according to claim 27 further comprising the following step:  
225 e. subjecting the mixture to pasteurization.

226 29. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
227 water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished  
228 through colloid milling.

229 30. the method of producing emulsified liquid shortening compositions comprising dietary fiber  
230 gel, water and lipid according to claim 27 wherein said high shear micro-particulation is  
231 accomplished through ultrasonication treatment.

232 31. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
233 water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished  
234 through homogenization.

235 32. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
236 water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished  
237 through colloid milling.

238 33. the method of producing emulsified liquid shortening compositions comprising dietary fiber  
239 gel, water and lipid according to claim 28 wherein said high shear micro-particulation is  
240 accomplished through ultrasonication treatment.

241 34. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
242 water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished  
243 through homogenization.

244 35. a product produced by the method of any of claims 27-34.

245 36. a unique composition of matter according to any of claims 1-26 further comprising soluble fiber.

246 37. a unique composition of matter according to any of claims 1-26 further comprising beta glucan  
247 fiber derived from yeast wherein the beta glucan represents 5 percent to 15 percent of the  
248 composition by weight.

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